

AD

LA « MAISON »
BY ARTHUR DUBOIS



**The Chef and his team are pleased to welcome you
to the “Maison Dubois”.**

MENU « ELABORATED DELICACY »

Amuse-bouche

Spring scallops Millefeuille

Oscietre caviar

Jambo prawns, lettuce cream

Seaweed and sea salads

Fish from our coast

Artichoke and cockles from Pen-Bron

Abalone from Brittany

Water cress coulis, foie gras and Morteau sausage

Crispy sweetbread of Correze

Wine flavored vegetal sauce

Refreshing sorrel

Aloe-vera and fresh herbs coulis

Marsala flavored lukewarm rhubarb soup

Marsh honey ice cream

Mignardise

300 € per person

Without beverages

MENU « CONCENTRATED DELICACY »

Amuse-bouche

Jambo prawns, lettuce cream

Seaweed and sea salads

Candied trout from Stephane Heinis

Green butter sauce with génépi

Crispy sweetbread of Correze

Wine flavored vegetal sauce

Refreshing sorrel

Aloe-vera and fresh herbs coulis

Mignardise

200 € per person

Without beverages

AD

À LA CARTE



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STARTERS

Green asparagus in veal Marengo sauce 50 €

With candied lemon, green olives, finely sliced sardines

And Jean-Marie's seaweeds

Jumbo prawns 80 €

Poached with plankton, cream of lettuce with seaweed and with pig ears

Raw

Spring scallops Millefeuille, oscietre caviar 75 €

Poached scallops, with sorrel

Abalone from Brittany 60 €

Water cress coulis, foie gras and Morteau sausage

MAINS

Crispy sweetbread of Correze	105 €
Wine flavored vegetal sauce Calf's head with bitter stracciatella	
Poultry from "la Poule Noire farm » poached in broth	120 €
Vegetables and black truffle melanosporum Chicken legs with yellow wine	
Candied trout from Stephane Heinis	80 €
Green butter sauce with génépi White asparagus and thin smoked slices	
Fish from our coast	90 €
Cockles from Pen-Bron Artichoke	

THE CHEESE PLATTER

A selection from the platter	35 €
With salads and condiments	

DESSERTS

Chocolate Soufflé	40 €
Cocoa ice cream	
Refreshing sorrel	25 €
Aloe-vera and fresh herbs coulis	
Marsala flavored lukewarm rhubarb soup	25 €
Marsh honey ice cream	

Nets Prices, service included.

The list of allergens is available on request. In accordance with Decree no. 2002-1465 of December 17, 2002, Maison Dubois and its suppliers guarantee the origin of French beef, poultry, lamb and pork. Home-cooked" dishes are prepared on site from raw ingredients.